
STARTERS & SHAREABLES

MARINATED OLIVES

balsamic/olive oil/Mediterranean olives/rosemary focaccia

14

BRUSCHETTA

heirloom tomato/basil/EVOO

18

ARANCINI

saffron carnaroli/fior di latte/nduja/tomato purée/basil/zested parmigiano

18

TRUFFLE FRIES

zested parmigiano/truffle grain mustard aioli

19

SPANISH OCTOPUS PUTANESCA

sauteed octopus/tomato/olives/capers/garlic crostone

22

PROSCIUTTO E FORMAGGIO

parmigiano Reggiano/pecorino Crotonese/crostini

26

CALAMARI E GAMBERI

squid and shrimp/tangy remoulade aioli

28

LAMB CHOPS

four grilled chops/balsamic/fresh herbs
make it a main by adding seasonal vegetables and potatoes for \$15

44

SALAD

CLASSIC CAESAR

romaine/croutons/crisp bacon/parmigiano shavings/creamy garlic aioli

20

ARUGULA & RADICCHIO

heirloom cherry tomato/goat cheese/pomegranate/hazelnut/aged balsamic/white balsamic

23

HERB CRUSTED MUSHROOM

baby arugula/frisée/frico/crushed pistachio/aged balsamic/white balsamic

25

Add Grilled Chicken or Shrimp
\$12

PASTA

SPAGHETTI ALLA NAPOLITANA

22

house-made tomato sauce/basil/
EVOO/heirloom cherry tomatoes

PENNE ALLA VODKA

24

bacon/green onion/creamy vodka
sauce

RIGATONI CALABRESE

28

Tuscan sausage/nduja/cherry
tomatoes/stracciatella/EVOO

SPAGHETTI GAMBERI

28

tiger shrimp/semi-roasted cherry
tomatoes/arugula/white wine/
roasted garlic/EVOO

HOMEMADE SHORT RIB AGNOLOTTI

brown butter/mushrooms/chestnuts
/peas/parmigiano

30

ENTRÉES

CC SMASH BURGER & FRIES

29

double stack patty/bacon onion jam/
white cheddar/CC secret sauce/toasted
potato bun

PAN SEARED CORNISH HEN

38

fingerling potatoes/heirloom
carrots/romesco/chimichurri

GRILLED BRANZINO

44

celeriac puree/heirloom carrots/
broccolini/chimichurri

12oz GRILLED RIBEYE

56

fingerling potatoes/broccolini/
romesco/veal jus